

54622 to 54643—Continued.

54628. CRINODENDRON PATAGUA Molina. Elæocarpaceæ. Patagua.
(*Tricuspidaria dependens* Ruiz and Pav.)

“(No. 672. Santa Ines, Chile. October 6, 1921.) *Patagua*. A Chilean tree which grows well in swampy regions. It has small, bell-shaped, white, fragrant flowers, giving it value as an ornamental. The wood is used for cabinetmaking and the bark for tanning. Introduced at the request of Dr. F. V. Coville, of the United States Department of Agriculture.”

54629. CRYPTOCARYA RUBRA (Molina) Skeels. Lauraceæ. Peumo.
(*C. peumus* Nees.)

“(No. 667. Santa Ines, Chile. October 6, 1921.) One of the handsomest of the native Chilean ornamental trees of rather small size, erect in habit, and in character of foliage somewhat suggests the live oak of southern California. In autumn it bears a profusion of red fruits the size of olives, which greatly add to its decorative value. The fruits have a thin layer of pulp surrounding a large seed and are eaten when cooked. They are not, however, of much value. The species is one which should be tried in our Southwestern States.”

- 54630 and 54631. FRAGARIA CHILOENSIS (L.) Duchesne. Rosaceæ.
Chilean strawberry.

54630. “(No 653. Santa Ines, Chile. October 6, 1921.) *Frutilla roja*, or red-fruited Chilean strawberry. This is a selected strain of the common Chilean strawberry, said to produce fruits of large size and good quality. It will be of interest to strawberry breeders in the United States, and in addition it is worthy of trial in our Southwestern States. While the fruit of *Fragaria chilensis* is inferior in quality to that of our best cultivated strawberries, it is remarkable for its excellent shipping and keeping qualities; and it seems that varieties might be produced by selection which would merit cultivation on a commercial scale.

“The berry is much used for canning and preserving. It is also eaten fresh. It is a curious circumstance that this species of strawberry, whose fruits are commonly an inch to an inch and a half long, should be called in Chile, Peru, and Ecuador *frutilla* (little fruit), while the much smaller fruit of *Fragaria vesca*, rarely over half an inch long, is termed *fresa* or strawberry. This last-named species is cultivated commercially at Quillota, Chile, whence the fruit, which ripens earlier than that of *F. chilensis*, is sent to the markets of Santiago.

“As far as I can ascertain by careful examination of the plants and fruits, the *frutillas* of Chile, Peru, and Ecuador are of the same species. Neither in Peru nor in Chile, however, do the plants bear all through the year as they do on the sandy plains near Ambato, Ecuador. I suspect the difference in climatic conditions is the cause of this; on the Equator there are no well-defined seasons and the plants remain active throughout the year; while here in Chile the seasons are fairly well defined and vegetative activity ceases during a part of each year, as with us. The ripening season of *F. chilensis* in the highlands of southern Peru and central Chile seems to extend, approximately, from the latter part of October to January.”

54631. “(No. 654. Santa Ines, Chile. October 6, 1921.) *Frutilla blanca de Chile*, or white Chilean strawberry. This strawberry differs from S. P. I. No. 54630 in the color of its fruits, which are of a much lighter shade of red than those of the latter. It does not seem to be nearly so well known nor so extensively grown in Chile as the common red variety, but it is recommended by Sr. Izquierdo as a large and handsome fruit, highly perfumed. It will be of interest to our strawberry breeders.”